



Item # _____

Project _____

Model # CAPO-203

Product Name: Countertop Combination Oven
5 Quarter Size Sheet Pan Capacity

Cadco UNOX *Line Chef™* **Countertop Combination Oven**



Specifications:

Countertop Combination Oven. 1.9 cubic feet cooking chamber has capacity for up to 5 half or 2/3 size steam table pans or 5 quarter size sheet pans. Steam/convection: roast, bake, cook & hold or any combination. Digital controls for easy operation. Programmable. Probe. Variable steam Venturi drying system. 10 hour timer or continuous on. All stainless double wall insulated construction. **208-240 volts** - Single phase / 5,500 watts / 30amps / NEMA L6-30 Plug 10' 6" cord

Model CAPO-203 - Countertop combination oven provides steam/convection: roast, bake, cook & hold or any combination



NEMA L6-30 Plug

Our combination ovens are made to Cadco Ltd. specifications by UNOX S.p.A., Italy ♦ NSF, UL through CSA Standards
Cadco Model CAPO-203 = UNOX Model XAV203

Standard Features

- **Steam/convection: roast, bake, cook & hold or any combination**
- **1.9 cubic feet cooking chamber (14-1/2" H x 15" W x 15" D)**
- **Handles 5 - 2/3 size steam pans** or 5 half size steam pans** or 5 - 1/4 size sheet pans (pans not included) Pan spacing 2-3/4" (** based on 2-1/2" deep steam pans).**
- **Five shelves included**
- Compact design maximizes available space
- Digital controls provide easy operation
- Programmable (Memory for 70 programs)
- Variable steam ♦ Venturi drying system
- Heat settings from 175° - 500° F
- Even heat system ♦ One fan ♦ Probe
- 10 hour timer or continuous on
- Cool-touch, easy-clean safety door
- Insulated double wall construction
- All stainless exterior; easy to clean
- Water feed, drain lines, filter and pressure regulator

- not included with product
- **Water filter required** - Call Cadco for current filter model
- Full one year on-site warranty covering parts and labor **plus** two-year warranty on heating element; 90 day warranty on light bulbs & gasket
- Complete internet or phone technical support for installation of water, electricity, drainage, controls and general start-up
- After-market support system to insure that units are properly serviced.
- Chef Support – on-line and via phone
- 208/240 volts /5,500watts/30 amps/single phase/ NEMA L6-30 plug/10' 6" cord
- NSF, UL (through CSA standards)
- Unit must ship by truck, NOT UPS
- Freight class 85

OPTIONAL ACCESSORIES:

XR030: : Oven Stand for CAPO-203; 8 tiers for pans
WPR-2B: Water Pressure Regulator 2 BAR
Water Pump accessory avail. - contact Cadco for details

Model	Color	Electrical			Unit Dimensions	Ship Wt./lbs.	Carton Dimensions	UPC#
		Volts	Watts	Amps				
CAPO-203	Brushed Stainless	208-240	5,500	30	w:24 ³ / ₄ ", h:28 ¹ / ₄ "~ ~24 ¹ / ₄ " without legs	120*	w:27 ¹ / ₂ ", h:26 ¹ / ₄ ", l:32"	654796-51275-1

*does not include weight of shipping skid

For more information, please contact Cadco, Ltd, 145 Colebrook River Road, Winsted, CT 06098
Tel. (860)738-2500 ♦ Fax (860) 738-9772 ♦ E-mail: info@cadco-ltd.com ♦ Web site: www.cadco-ltd.com

Due to continual product improvement, specifications and design are subject to change without notice.

9/18/2006 RV06

Cadco, Ltd. Countertop Combination Oven - 5 quarter size sheet pan capacity Model # CAPO-203

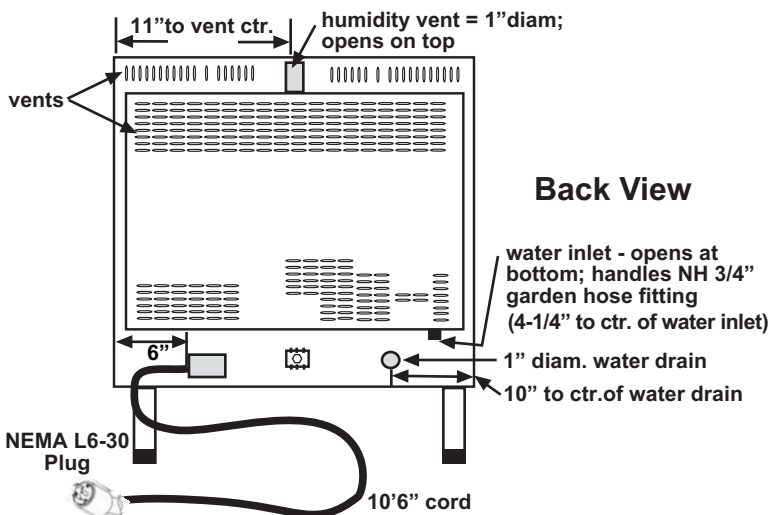
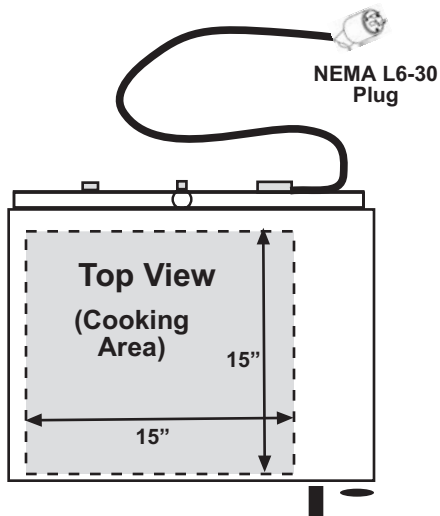
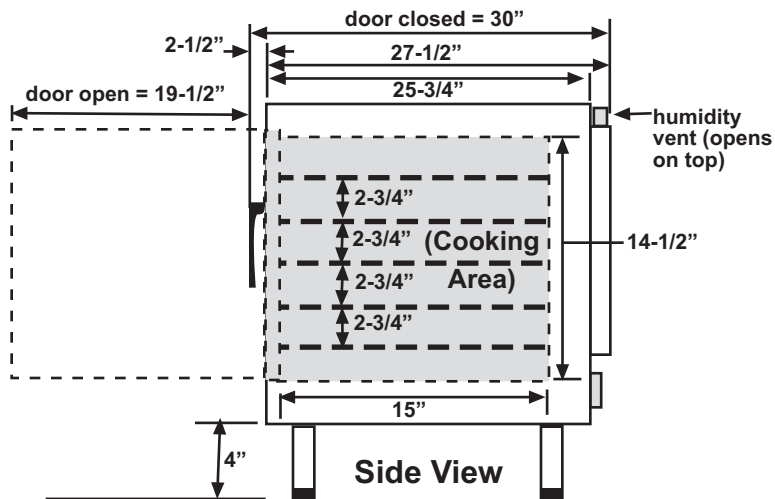
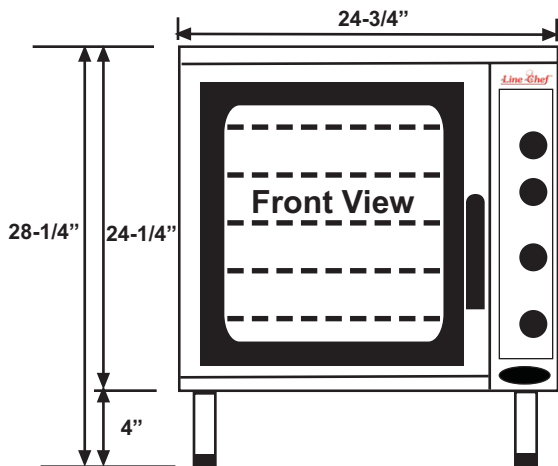


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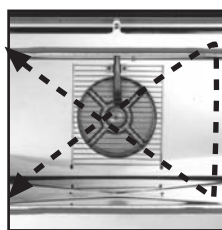
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5 Quarter Size Sheet Pan Capacity



Steam: Water is injected directly into the baking chamber, vaporized and changed into steam when touching the hot heating element. Water should be connected to the oven water inlet by a mechanical filter and a cut-off valve. Water must have a hardness between 0.5°-5°f in order to reduce formation of limestone deposits inside the electro-valve and inside the cooking chamber, and a pressure value between 0.5 - 2 bar (7.25 - 29 PSI.)



Cross corner air flow -High speed, automatic oscillating reversible fan for even cavity heating.



Venturi system - pulls in cool air and pushes out damp air, creating a dry environment.



- CAPO-203 is made to Cadco Ltd. specifications by UNOX S.p.A.
- NSF, UL through CSA Standards (Cadco Model CAPO-303 = UNOX Model XAV303)
- CSA File No. 202281-0-000 (UNOX) / covers Classes 2831-83 (US) and 2831-03 (Canada)
- NSF Listed (UNOX) to ANSI/NSF Standard 4

Combustible Wall Clearance Required:

- Sides: 2"
- Rear: 4" from back
- Top: 3"